AMENDMENTS TO THE CLAIMS:

This listing of the pending claims will replace all prior versions and listings of claims in this application:

Listing of Claims

1-2. (Cancelled).

3. (Previously Presented) The method of claim 18 wherein said flexible pouch is comprised of a multi-layered film.

4. (Original) The method of claim 3 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

5. (Previously Presented) The method of claim 18 wherein said sealing step includes the use of a partial vacuum.

6. (Cancelled).

7. (Previously Presented) The method of claim 18 wherein said air to crabmeat ratio is about 20% by volume.

8-9. (Cancelled).

10. (Previously Presented) A packaged crabmeat product comprising:

a flexible pouch;

a volume of crabmeat placed into said flexible pouch; and

a volume of ambient air within said flexible pouch, said volume of ambient air providing an ambient air to crabmeat ratio within said flexible pouch of about 13-20% by volume such that

anaerobic bacterial growth is prevented, wherein said flexible pouch is sealed and pasteurized.

11. (Cancelled).

12. (Previously Presented) The packaged crabmeat product of claim 10 wherein said flexible pouch is comprised of a multi-layered film.

13. (Original) The packaged crabmeat product of claim 12 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

14. (Cancelled).

15. (Previously Presented) The packaged crabmeat product of claim 10 wherein said air to crabmeat ratio is about 20% by volume.

16-17. (Cancelled).

18. (Previously Presented) A method for packaging crabmeat comprising the steps of:

providing a flexible pouch;

placing a volume of crabmeat into said flexible pouch;

after said crabmeat has been placed into said flexible pouch, controlling a volume of ambient air in said flexible pouch to obtain an ambient air to crabmeat ratio within said flexible pouch of about 13-20% by volume such that anaerobic bacterial growth within said flexible pouch is prevented;

sealing said flexible pouch; and

after said sealing step, pasteurizing said flexible pouch.

19. (New) A method for packaging crabmeat comprising the steps of:

providing a pre-selected volume of crabmeat;

providing a flexible pouch, the flexible pouch having a pre-selected total volume to obtain an ambient air to crabmeat ratio of about 20% by volume such that anaerobic bacterial growth within said flexible pouch is prevented;

placing the pre-selected volume of crabmeat into said flexible pouch;

sealing said flexible pouch with only ambient air and the pre-selected volume of crabmeat therein; and

after said sealing step, pasteurizing said flexible pouch.

20. (New) The method of claim 19 wherein the flexible pouch is substantially airtight and comprises at least one aluminum layer as an oxygen barrier.